

# per se

## CHEF'S TASTING MENU

July 28, 2015

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### "OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Sterling White Sturgeon Caviar

### TSAR IMPERIAL OSSETRA CAVIAR

Smoked Trout, "Yorkshire Pudding," Quail Egg Yolk "Confit,"  
Snipped Chives and English Pea Purée  
(75.00 supplement)

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### SALAD OF WEISER FARMS' SUMMER MELON

Yogurt "Chip," Petite Radishes, Hass Avocado "Ribbons,"  
Sicilian Pistachios and Lucky Sorrel

### "PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pumpnickel "Tuile," Garden State Peaches, Pickled Celery Branch,  
Flowering Watercress and Burgundy Mustard  
Served with Toasted Brioche  
(40.00 supplement)

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### "CONFIT" FILLET OF MEDITERRANEAN LUBINA

Serrano Ham, Baked Holland Eggplant,  
Pole Beans, Pine Nuts and Arugula

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### GEORGES BANK SEA SCALLOP

Corn Cake, Cauliflower Purée, Bing Cherry,  
Toasted Almonds and "Sauce Mignonette"

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### "COQ AU VIN"

"Ditalini," "Pain de Campagne," Broccolini Florettes,  
Meyer Lemon, Frisée Lettuce and "Vinaigrette Bordelaise"

### SWEET CORN "CARNAROLI RISOTTO BIOLOGICO"

with Shaved Australian Black Winter Truffles,  
Celery Mousse and "Parmigiano-Reggiano"  
(125.00 supplement)

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### ELYSIAN FIELDS FARM'S SPRING LAMB

Kielbasa "Pierogi," Italian Capers, "Pipérade,"  
Lamborn Pea Shoots and "Sauce Pimentón"

### MIYAZAKI WAGYU "TARTARE"

Nori "Croustillant," Ginger Compressed Cucumbers,  
Daikon Radishes, Scallion Salad and Sesame "Aioli"  
(50.00 supplement)

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### MAPLEBROOK FARM'S "BURRATA"

Caraway Croissant, Greenmarket Tomatoes,  
Heirloom Squash, Basil and Olive Oil "Jam"

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### "ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 310.00

SERVICE INCLUDED